

THE SOCIAL CORNER OF LOCAL INTEREST

A CONTENTED MIND IS A CONTINUAL FEAST

SOCIAL CORNER POETRY.

AS SUMMER PASSES.
Sweet June with all her roses long since
passed.
Passed her radiant dawns and dew
apart flowers.
Her roses faded, bloomed and then at
last
Left fragrance that still haunts fair
summer's bowers.

And then in regal pomp and crown
July
Passed over the fields that waved with
golden grain.
Her tiger lilies glowed the streamlets
by.
And shocks of wheat she left on field
and plain.

Now, last of all the summer's drowsy
train.
The time of Sharon blooms beside the
way.
Summer's last month is here, though
brief her reign.
For she, too, passes, all too short her
stay.

The golden splendor of the August moon
Spreads its effulgence wide over all
the land.
The landscape in its radiance lies a
glow.
And summer, rapt in dreams, now
seems to stand.

The hazy leaves hang silent on the
trees.
But lightly held as in a draught's sweet
thrill.
Save when there comes a rustling breeze
That loosens them and then they slowly
fall.

For now sweet summer stands at crowning
height.
Of all the glories of her golden story
And seems to pause a while while she
takes breath.
To Southern climes that wait her last
day.

Now, while she pauses, calm and
bright.
And over the landscape fair in silence
breathes.
September, waiting, stands at weary
height.
Her golden glow slow brightens in
the west.

— H. J. MCDONOUGH in The New York
Sun.

ANSWERS AND INQUIRIES.

A CARROLL—Letter received and
forwarded to party designated.

FANCY WORK.

To the Social Corner: Some knowledge
of fancy work with a woman very much
valued from a decorative as well as an
economical standpoint. The woman who
knows how to make and use fancy work
may dress well and inexpensively.

Household Stamping Patterns: Perforated
patterns can be very made in the
following manner: Draw the pattern on
butter paper. You can trace on the
paper as many times as you want. Then
transfer the pattern to the fabric by
drawing it with the lines, and you have
the pattern as perfect as any of the
purchased ones. Many prefer this to the
use of carbon paper.

To Transfer Embroidery Designs: To
transfer the pattern of some article which
has been already embroidered take a
piece of cloth you wish to have the de-
sign upon. Lay it smoothly on a well-
added, ironing board, dampen the em-
broidery design thoroughly, and place it
smoothly on the cloth or cloth right side
down. With a thin cloth placed over
it all press firmly until dry. When the
piece is removed the impression will be
on the cloth in perfection. Trace the
outline with pencil and you have your
design.

To Applique Embroidery: It is possi-
ble to make a garment very handsome if
one understands the art of applique.
The wise woman whose means are limited
will have every piece of embroidery
on the corners of the corners of the
quadrants, embroidered turn-over,
medallions in her finger waists, and the
various and one little odds and ends that
come into the time find their way into
her wardrobe. When the garment is
worn, carefully remove the embroidered
parts with very sharp scissors. Lay them
away in a box for future use. If you
desire an embroidered shirt, collar, or
waist, turn this box of odds and
ends and there will be found perhaps a
residual, the tendril of a vine, a few
leaves, or the like. Place them on a
piece of new or else an old piece of
fabric, fastening up of the many bits
of embroidery. Baste the bits of
embroidery upon the goods with exceed-
ing care, then with fine thread and
needle, buttonhole the embroidery down
upon the fabric. In many cases the
fastening embroidery stitch may be
employed, where the pieces are not
perfectly joined, a line of fine
handwork may be inserted. You will be
surprised when the work is finished at
the delicacy of the garment.

EASTER LILY.

A FARMER'S VIEW OF THE SUMMER VINTAGE.

Dear Sisters: With all due respect for
M. H. who writes about the vintage, I
don't believe she has ever been an
overworked country housekeeper in dog
days, which the time most city peo-
ple visit their relatives who live on a
farm and I speak from the depths of ex-
perience when I say that most farmers,
unless they are millionaires farming for
pleasure, can't use cream and eggs
with reckless abandon. Most farm-
ers in these days sell either milk or cream
for the most part for their keep and
often in order to make out the required
amount, housekeepers have got to get
vintage with less than she desires. Also
in this case no less than to the city
friends, and we all know what the H.
means now. Eggs, also, are as
plentiful as in the spring and early
summer and as for fowls, unless one raises
a great many early chickens for
orders there are not many available at
this time of the year, for nowadays the
flocks are kept pretty carefully penned
to count too much to feed them to keep
many surplus fowls on hand.

While no doubt most of them would like
to go on the fat of the land, it isn't
always possible. Therefore it seems to
me that they ought to be satisfied with
what people can reasonably give them.
We are all struggling along the best
we can with the effects of war time and
high prices. Most things will be bet-
ter some time. We all hope so. But

Every Woman Wants
Paxtine
ANTISEPTIC POWDER
FOR PERSONAL HYGIENE
Dissolved in water for douches stops
pelvic catarrh, ulceration and inflama-
tion. Recommended by Lydia E.
Pinkham, Med. Co. for ten years.
A healing wonder for nasal catarrh,
sore throat and sore eyes. Economical.
The compound is made and bottled by
Lydia E. Pinkham, Med. Co., Lowell, Mass.

A VISIT TO HISTORIC PLYMOUTH.

Dear Sisters of the Social Corner: I
regret to see so few letters on the Cor-
ner page of late, as there seems to be a
large membership of enrolled writers.
Perhaps many of them are away on an-
nual vacation trips, and haven't found it
convenient to contribute their letters. As
for me, I have just returned from a
trip, which was a great pleasure, and of
much interest to me. From the earliest
remembrance of my school days, in the
study of the Pilgrims and the history of
our New England colonies, it al-
ways appealed to me how I should like
to see Plymouth, Mass., and the famous
rock, on which our forefathers first al-
ighted as they landed on the Atlantic
coast. After these many long years of
waiting, my desire has been fully grati-
fied. Accompanied by a friend, we went
to Plymouth, and arrived about 10
o'clock p. m. Our first move, after leav-
ing the train was to secure a good din-
ner, which we found at Pilgrim restau-
rant. Next we secured a room, at a
private house, for our night's lodging,
and then disposing of our luggage, we
started out on our first sight-seeing.
First we must see the noted rock, which
was conspicuously found, and we not
only saw it, but sat upon it, as the iron
plates of the enclosure were open, to al-
low visitors to come within close touch
of the famous stone. As I saw the large
figures 1620, cut deeply into the rock,
and then looking around, at the old and
modern buildings, the terrace, church
spire, and in general the built-up town
of itself, I noted the vast changes the
several generations have made in 300
years, and how the site of where the
first house stood in early Plymouth and
of the first church. Visiting Pilgrim
Hall, we found many things to interest
our desire of seeing "historical" rela-
tions. Next we went to the "Museum,"
which was a room, at a private house,
for our night's lodging, and then dis-
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HINTS ON TATTING.

Social Corner Sisters: I thought you
might like a few hints about tatting. I
have found while doing tatting with two
threads that when you are making a
piece and want to conceal the end it is
best to hold the end with the thread you
are working over. This also fastens the
ends securely, and with a little practice
is neatly and easily done.

I have one way in making rat stitch
for crochet which while not scientific is
easy. Take a long, narrow darning needle
and before winding the thread place the
needle beside the crochet hook and draw
the thread over both together. Hold the
coil firmly with the forefinger, slip the
needle out and pull the thread through.
If the thread of your tatting shuttle
gives out when you have almost com-
pleted a ring, do not refill and join, but
thread a common sewing needle with the
short length and continue using needle for
shuttle.

Some People We Know, and We Will Profit by Hearing About Them.

This is a purely local event.
It took place in Norwich.
Not in some faraway place.
You are asked to investigate it.
Asked to believe a citizen's word.
To conform to a citizen's statement.
Any article that is endorsed at home
is more worthy of confidence.
Than one you know nothing about.
Endorsed by unknown people.

Daniel J. Brown, prop. repair shop,
6 Summer St., Norwich, says: "I
bought Doan's Kidney Pills at Sevin
& Son's drug store and they did such
good work when I needed them that
I am glad to recommend them highly.
Doan's regulated and strengthened
my kidneys, relieving me of all the
ailments caused by kidney disorder.
I ever tried."

Over seven years later Mr. Brown
said: "I have had no occasion to
use Doan's Kidney Pills since I re-
commended them before. The cure
they gave me has been permanent."
Price, 60c, at all dealers. Don't
simply ask for a kidney remedy—get
Doan's Kidney Pills—the same that
Mr. Brown had. Foster-Milburn Co.,
Mfrs., Buffalo, N. Y.

do in the first one, and in pulling the
thread around the hand let the knot come
close to the first finger. You will find
this knot a good one.

In sewing an tatting, thread your nee-
dle with the thread used for your work
and pass the needle through all the top
or edge points, being sure to have your
thread a little longer than tatting. Then
whip on the tatting the same as any lace,
taking care to have the pieces properly
spaced. I like this method better than
any other I ever tried.

Perhaps you would like to make a
sample book. Take black paper cambric
cut in sheets 15 by 8 inches; fold exactly
in the middle, so the form double
sheet, 15 by 4 inches.

Use as many of these as you wish,
sewing firmly through the center, then
after being doubled, along the left edge
of the sheet, and sew the sheet closed.
Baste your samples in the book.

You will soon have a nice assortment
of patterns.
I need hardly say with what grati-
tude I accept your yellow slip, and I
want to thank you for it.

Dear Social Corner Friends: Yesterday
was Sunday and it was indeed a red let-
ter day for me. My first thought on
rising was that I must hurry and get the
work of the house done before the day
of church properly at 11 o'clock it would
be my last opportunity to hear one of Dr.
H's splendid sermons for a year at least.
Little did I dream of the great surprise
that was in store for me.

Use as many of these as you wish,
sewing firmly through the center, then
after being doubled, along the left edge
of the sheet, and sew the sheet closed.
Baste your samples in the book.

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MAKE USE OF THE FRUIT.

Social Corner Sisters: This is the sea-
son to make full use of fruits of all kinds.
Most of you are probably busily engaged
in canning, but there are other ways of
working up fruit for the daily meal which
most people like. Here are a couple of
suggestions:

Fruit Salad—Four pears, one package
cream cheese, one-half cup chopped nuts,
preserved cherries. Pare pears and re-
move core, scooping from blossom end.
Work cheese, nuts and cherries into a
smooth paste. Fill the pears with the
mixture. Arrange on lettuce, cover with
mayonnaise, put a spoonful of whipped
cream on top and add a whole cherry.

Fruit Tapioca—Four large peaches,
one-half cup sugar, butter, one-third cup
minute tapioca, one-half teaspoon salt,
two cups boiling water. Cook tapioca
in boiling water in double boiler
for 15 minutes. Pare peaches, cut in
halves and remove stones. Butter a
baking dish and put in peaches. Put a
dot of butter in each peach. Sprinkle
with part of sugar and add the rest of
sugar to tapioca. Pour over peaches.
Bake in a moderate oven for 25 minutes.
Serve with or without sugar and cream.

CUTTING DOWN GAS BILLS.

Dear Social Corner Sisters: Most of you
have probably had the same trouble that
I have had in keeping down the gas bill.
I just couldn't see into cut them down
until I regulated it on the same day as a
budget. Of course, you can't work it
out by cubic feet but you can work it out
by the amount of cooking you have to
do. Sit down and make a list of the
things for which you use your own gas.
The first thing you should do is to
stop cooking with gas if it is a representative
work. Then think what you have had for
your meals. How could you have planned
differently, so that when you were using
your own gas, it would have been less?
It is easy. If you are using your gas
for cooking, for heating, for drying, why not

Six Stores In One, All Well Filled With Seasonable Foods At Lowest Possible Prices

STEAKS lb. 35c
Sirloin—Porterhouse—Round

NICELY CURED CORNED BEEF lb. 10c
Lean Plate—Brisket

Armour's Western STEER BEEF

RIB ROAST

BEEF, lb. 25c

LEAN BEEF

For Potting, lb. 18c

BEST CHUCK ROAST BEEF

lb. 24c

HAMBURGER STEAK, lb. 22c

Armour's Sugar Cured Smoked SHOULDERS

lb. 25c

SWIFT'S GENUINE LAMB

Legs, lb. 40c

Loins for Chops or Roast, lb. 26c

Meaty Forequarters lb. 16c

Loins Chops, lb. 50c

Fresh—Native VEAL

Legs and Loins To Roast, lb. 30c

Shoulder Cuts, lb. 25c

Cutlets, lb. 55c

Chops, lb. 45c

FOWL lb. 55c
Native, Fresh Killed

FRESH FISH

Direct From Fishing Ports

SHORE HADDOCK lb. 10c

FLAT FISH, lb. 10c

SALMON STEAK lb. 35c

BLOCK ISLAND SWORD FISH, lb. 40c

BONITA MACKEREL, lb. 35c

ROUND CLAMS pint 25c

SUGAR CURED BACON lb. 35c
Nicely Mixed

EVAPORATED MILK

Tall Size—3 cans 45c

CAMPBELL'S PORK AND BEANS

2 cans 25c

COFFEE

Dinner Blend, lb. 31c

HOT FROM OUR OVENS

Old Dutch Coffee Cake, each 18c

Parker House Rolls dozen 15c

Assorted Cup Cakes dozen 24c

Hot Brown Bread loaf 10c

GEM NUT MARGARINE, lb. 30c

Fresh EGGS

Mohican Selected Every Egg Good dozen 65c

SWIFT'S SILVER LEAF PURE LARD, lb. 23c

CALIFORNIA MELONS, 4 for 25c

YELLOW ONIONS

POTATOES

peck 39c

No. 1 15 lbs. peck

STORE CLOSED ALL DAY MONDAY—LABOR DAY

have baked or scalloped potatoes for din-
ner that night, instead of mashed, boiled
or fried. If you are planning to have
steak or chops some time during the week,
use your broiler the night when the oven
is going because of the baking. Or, if
your broiler is running short, use your
oven for broiling or roasting when the
broiler is in use.

I have become quite expert. I look
ahead over the week, figure out approxi-
mately what the menu is to be for the
next seven days, switch the dessert
about or trade. Monday potatoes for
Thursday potatoes, until I have planned a
menu that will not only suit my purse
more than any other, but will use the least
possible amount of gas, and gas like other
things is costing more money than it used to,
so that checking the waste means a
considerable saving.

MY VACATION ON NANTICUM RIVER.

Dear Sisters of the Social Corner: As
this is vacation month, and as I among
others have been privileged to spend two
weeks on the shore of the Nanticoke river,
perhaps some of my experiences may be
of interest. I left my home in South
Coventry July 31 for New London. For-
tunately I had checked my suitcase
before I left, and I found only one woman
left of those I had been acquainted with.

The two weeks were soon over and
Friday, Aug. 13, my son from South Co-
ventry came after me in his auto with his
wife and a young man friend. We treat-
ed them with steamed clams and crab
meat and they said we gave them a "well
supper" for people who were going to
break camp the next day.

I arrived home at 8:30 p. m. and found
the house locked with the key on the
inside, so with my little flashlight I made
my way through the cellar, to the sur-
prise of my son who lives with me, who
was also, since he wasn't aware that my
other son had come after me. So ended
my vacation with some disappointments
and much enjoyment mixed together.

THOUGHT SHE HAD HEART DISEASE

"FRUIT-A-TIVES" Made Complete
Cure of Stomach Trouble



MRS. FRANK W. WALLACE

Moultonville, Carroll Co., N. H.
"An account I read about 'Fruit-
a-tives' or Fruit Liver Tablets in one
of our newspapers prompted me to
try this remedy.

I was all run down and work was
burdensome owing to indigestion and
fullness, due to gas on my
stomach which caused me to belch a
good deal. My heart seemed to be
affected.

With little water: stir flour in berries
with sugar and cinnamon; let it cook 15
minutes, until thick, then take it off the
stove to cool. This is very nice.

Darning can be made easy if you will
baste a piece of rather stiff paper under
the place to be mended and then take
the garment to the machine and with
number 50 thread sew back and forth in
straight rows, keeping the rows close to-
gether. Turn the cloth and sew across
in the same manner so the stitching lies
the effect of the darning. Remove the
paper by washing the article in water.

This is a quick way to mend bed or
table linens and towels, making them
last much longer, and the darn can
hardly be seen after the laundering.

To clean window glass in a new house
use fine steel wool dipped into a mixture
of wood alcohol and bon am powder.
This will remove all paint and varnish
with very little work. This may also be
used to clean book cases and glasses. It
does not scratch steel wool is a great
help in the kitchen at the sink for it
will clean perfectly the finest china or
cut glass and after once used for alu-
minum or granite one cannot be without
it.

There is a very simple remedy for scald
and burns: Make a paste of flour and
cold water and spread it on a thin cloth
and apply to the affected part. It will
give almost instant relief and draw out
the fire.

Thoroughly heated an old catalogue
takes the place of a hot water bag. Turn
over with a catalogue makes an excellent
blanket for a dreary cooler. Colored
plates of seed and fashion catalogues
make lovely bands for chains and several
pages together often may be used as an
emergency funnel.

SOME OUT-OF-THE-ORDINARY RECIPES.

Dear Sisters of the Social Corner: If we want
to be hospitable as I am very sure
almost all the sisters I have met wish
to be. We must keep on hand some
provision for the unexpected guest. The
recipe for this recipe imperative we
use is written every day and lives all
the same. Her source of supplies are
the same as if she lived in the country unless
you have your pantry shelves filled with
canned goods.

I am going to send you a few recipes
out of the ordinary, so tuck them away
for future use.

Emergency Soup: Dissolve three tea-
spoons of beef extract in three cups tea-

boiling water. Cook three tablespoons of
butter, stirring constantly, until brown.
Add three tablespoons flour and continue
the browning. The pour on gradually
while stirring constantly. Add the
liquid. Bring to the boiling point and
add two-thirds cup cream, and season
with one-half teaspoon salt and a few
grains cayenne. Serve with.

Cheese Squares: Cut stale bread in
very thin slices, remove crust and cut
in squares. Brush over each side with
melted butter and sprinkle with a small
quantity of grated cheese. Season with
cayenne and put in a dripping pan and bake
brown. Turn twice.

Creamed Eggs With Sardines: Melt
five tablespoons butter and add one-
quarter cup soft, stale bread crumbs, one
cup milk, and bring to a boiling point.
Then add two hard-boiled eggs, fully
chopped, one-half teaspoon salt, one-
quarter teaspoon pepper and bring to the
boiling point and serve.

Breaded Sandwiches: Heat three eggs
slightly, add one-half teaspoon salt, two
tablespoons sugar, one cup milk and well
beaten, and strain into a shallow dish.
Cut bread in one-third inch slices; three
slices for each sandwich. Remove crusts and
slice into thick, crosswise. Soak bread
in softened mixture until soft. Cook in a
buttered frying pan. Brown on both
sides. This is good for breakfast. Just as
if you could like a dessert for dinner.
Breakfast this way with jam or mar-
malade makes a nice dessert.

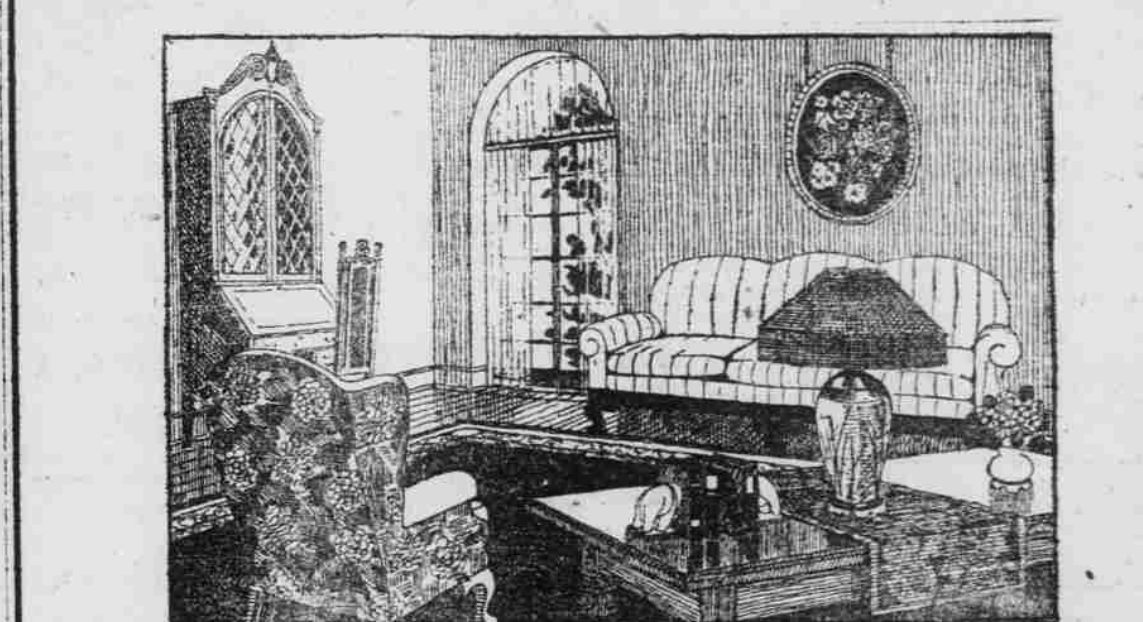
Littleton Sauce: Melt three tablespoons
butter, add three tablespoons flour and
stir until well blended. Then pour on
gradually while stirring constantly, add
one-half cup rich milk. Bring to the boil-
ing point and boil two minutes and add
one teaspoon salt, one-eighth teaspoon
pepper and one-half cup pimento puree.
To obtain pimento puree drain canned
pimentos and force through a puree
strainer.

Kitty Lou: I am very grateful to you
for your help concerning roll-itch. I
was glad you required the price for every
letter you wrote this last month was
very helpful and I am not the only sis-
ter that is saying so.

LAUGHING WATER.

Children Cry
FOR FLETCHER'S
CASTORIA

Attractively Priced LIVING ROOM PIECES



The pleasure of buying new things for the home is
especially enjoyed when you may pick from a selec-
tion of Living Room Pieces and Sets such as we are
now displaying.

HOURIGAN BROS. COMPLETE HOME FURNISHERS

62-66 Main Street, Norwich Finn's Block, Jewett City